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DAEWOO

MICROWAVE OVEN

OPERATING INSTRUCTIONS & COOK BOOK

Model No.: **KOR-63DB/63FB**

Before operating this oven, please read these instructions completely.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) **Do not attempt to operate this oven with the door** open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) **Do not place any object** between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) **WARNING :** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a trained person : (1) door (bent), (2) hinges and latches(broken or loosened), (3) door seals and sealing surfaces.

(d) **WARNING :** It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.

(e) **WARNING :** Liquids or other foods must not be heated in sealed containers since they are liable to explode.

(f) **WARNING** : Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

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EARTHING INSTRUCTIONS

This appliance must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a earthing wire with a earthing plug. The plug must be plugged into an outlet that is properly installed and earthed.

WARNING

Improper use of the earthing plug can result in a risk of electric shock.
Consult a qualified electrician or serviceman if the earthing instructions are not completely understood, or if doubt exists as to whether the appliance is properly earthed. If it is neceswsary to use an extension cord, use only a 3-wire extension cord that has a 3-blade earthing plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord should be equal to or greater than the electrical rating of the appliance.

INSTALLATION

1. **Steady, flat location**
   This oven should be set on a steady, flat surface. This oven is designed for counter top use only.
2. **Leave space behind and side**
   All air vents should be kept a clearance. If all vents are covered during operation, the oven may overheat and, eventually, oven failure.
3. **Away from radio and TV sets**
   Poor television reception and radio interference may result if the oven is located close to a TV, Radio antenna, feeder and so on.
   Position the oven as far from them as possible.
4. **Away from heating appliance and water taps**
   Keep the oven away from hot air, steam or splash when choosing a place to position it, or the insulation might be adversely affected and breakdowns occur.
5. **Power supply**
   - Check your local power source. This oven requires a current of approximately 6 amperes, 220V~ 60Hz. (P TYPE ONLY)
   - Power supply cord is about 0.8 meters long.
   - The voltage used must be the same as specified on this oven. Using a higher voltage may result in a fire or other accident causing oven damage. Using low voltage will cause slow cooking. We are not responsible for damage resulting from use of this oven with a voltage of ampere fuse other than those specified.
   - If the supply cord is damaged. It must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.
6. **Examine the oven after unpacking for any damage such as:**
   A misaligned door, Broken door, A dent in cavity. If any of the above are visible, DO NOT INSTALL, and notify dealer immediately.
7. **Do not operate the oven if it is colder than room termperature.**
   (This may occur during delivery in cold weather.) Allow the oven to become room temperature before operating.
8. The minimum height of free space necessary above the top surface of the oven is 100mm.

IMPORTANT SAFETY INSTRUCTIONS

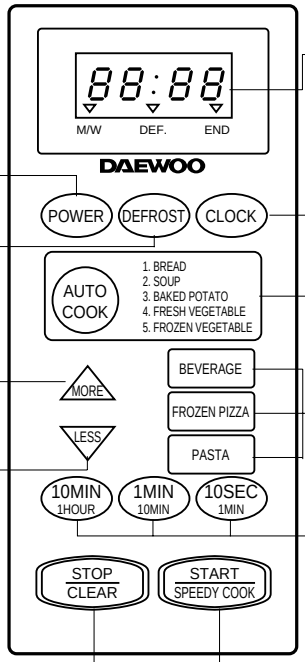
WARNING:

To prevent fire, burns, electric shock and other warnings:
Listed below are, as with all appliances, certain rules to follow and safeguards to assure high performance from this oven:

1. Do not use the oven for any reason other than food preparation, such as for drying clothes, paper, or any other nonfood items or for sterilizing purposes.
2. Do not use the oven when empty, this could damage the oven.
3. Do not use the oven cavity for any type of storage, such as papers, cookbook, cookware, etc.
4. Do not operate the oven without the glass tray in place. Be sure it is properly sitting on the rotating base.
5. Make sure you remove caps or lids prior to cooking when you cook food sealed in bottles.
6. Do not put foreign material between the oven surface and door. It could result in excessive leakage of microwave energy.
7. Do not use recycled paper products for cooking. They may contain impurities which could cause sparks and/or fires when used during cooking.
8. Do not pop popcorn unless popped in a microwave approved popcorn popper or unless it's commercially packaged and recommended especially for microwave ovens.
   Microwave popped corn produces a lower yield than conventional popping; there will be a number of unpopped kernels. Do not use oil unless specified by the manufacturer.
9. Do not cook any food surrounded by a membrane, such as egg yolks, potatoes, chicken livers, etc., without first piercing them several times with a fork.
10. Do not pop popcorn longer than the manufacturer's directions. (popping time is generally below 3 minutes).
    Longer cooking does not yield more popped corn, it can cause scorchings and fire.
    Also, the cooking tray can become too hot to handle or may break.
11. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
12. When heating food in plastic or paper containers, check the oven frequently due to the possibility of ignition.
13. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.
14. Always test the temperature of food or drink which has been heated in a microwave oven before you give it to somebody, especially to children or elderly people. This is important because things which have been heated in a microwave oven carry on getting hotter even though the microwave oven cooking has stopped.
15. Eggs in their shell and whole hard-boiled eggs shall not be heated in microwave ovens since they may explode.
16. Keep the waveguide cover clean at all times. Wipe the oven interior with a soft damp cloth after each use. If you leave grease or fat anywhere in the cavity it may overheat, smoke or even catch fire when next using the oven.
17. Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire.
18. Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container.

FEATURES

(1) KOR-63DB0P



Power
Used to set power level.

Defrost
Used to defrost foods. (for time)

More
Used to add time to cooking.

Less
Used to remove time from cooking.

Display
Cooking time, power level indicators and present time are displayed.

Clock
Used to set clock.

Auto cook
Used to cook or reheat many of favorite food.

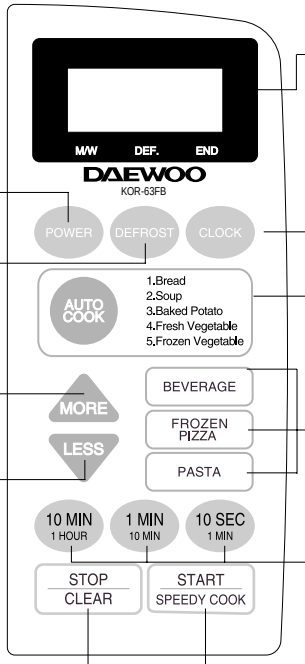
One touch
Used to cook or reheat specific quantities of food.

Time set pad
Used to set the cooking time and the present time.

Stop/Clear
Used to stop the oven operation or to delete the cooking data.

Start/Speedy cook
Used to start the oven and also used to set a reheat time.

(2) KOR-63FB0P



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OPERATION PROCEDURE

This section includes useful information about oven operation.
1. Plug power supply cord into 220V AC 60Hz power outlet.
2. After placing the food in a suitable container, open the oven door and put it on the glass tray.
The glass tray and roller guide must always be in place during cooking.
3. Shut the door. Make sure that it is firmly closed. When the oven door is closed, the light turns off.
The oven door can be opened at any time during operation by pressing the door release button on the control panel. The oven will automatically shut off. To restart the oven, close the door and then touch START.
The oven automatically cooks on full power unless set to a lower power level.
The display will show " : 0" when the oven is plugged in.
Time clock returns to the present time when the cooking time ends.
When the STOP/CLEAR is touched during the oven operation, the oven stops cooking and all information retained. To erase all information(except the present time), touch the STOP/CLEAR once more. If the oven door is opened during the oven operation, all information is retained.
If the START is touched and the oven does not operate, check the area between the door and door seal for obstructions and make sure the door is closed securely. The oven will not start cooking until the door is completely closed or the program has been reset.
Make sure the oven is properly installed and plugged into the electrical outlet.

HOW TO SET THE OVEN CONTROLS

SETTING THE CLOCK

When the oven is first plugged in, the display will flash ":0". If the AC power ever goes off, the display shows ":0" when the power comes back on.

1. Touch **CLOCK** pad.
   This is a 12 hour clock system.
2. Touch CLOCK pad once more.
   This is a 24 hour clock system.
3. Enter the correct time of day by touching the numbers in sequence.
4. Touch CLOCK pad.
   <The display stops blinking, and the colon starts blinking. If you selected 12 hour clock system, this digital clock allows you to set from 1:00 to 12:59. If you selected 24 hour clock system, this digital clock allows you to set from 0:00 to 23:59>

NOTE: If you attempt to enter an incorrect time, the time will not be set and it will return to previous status. Touch the CLOCK pad and re-enter the time.

TIME DEFROSTING

When DEFROST is selected, the automatic cycle divides the defrosting time into periods of alternating defrost and stand times by cycling on and off.

1. Touch **DEF.** pad.
   <The DEFROST indicator lights and ":0" is displayed>

2. Touch number pads for the desired defrosting time.
   <The display will show what you touched>
3. Touch START pad.

Note : Your oven can be programmed for 59 minutes 90 seconds(59 : 90)

When you touch START pad, the DEFROST indicator starts blinking to show the oven is in the DEFROST mode. The display counts down the time to show you how much defrosting time is left in the DEFROST mode. Halfway through defrosting time, turn over, break apart and/ or redistribute the food. When the defrosting time ends, END indicator will blink.

COOKING IN ONE STAGE

1. Touch **POWER** pad. (Select the desired power level.)
   <The M/W indicator lights. The display will show what you touched>
2. Touch number pads for the cooking time.
   <The display will show what you touched>
3. Touch START pad.

Note : Your oven can be programmed for 59 minutes 90 seconds. (59 : 90)
Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and slow cooking of meats.

When you touch START pad, the M/W indicator starts blinking to show the oven is cooking. The display counts down the time to show how much cooking time is left. When the cooking time ends, END indicator will blink.

COOKING IN TWO STAGES

All recipes require frozen foods to be defrosted fully before cooking. This oven can be programmed to automatically defrost food before cooking.

1. Touch **DEF.** pad.
   <The DEFROST indicator lights and ":0" is displayed>
2. Touch number pads for the defrosting time you want.
   <The display will show what you touched>
3. Touch **POWER** pad.(Select desired power level.)
   <The M/W indicator light and "P-HI" is displayed. The display will show what you touched>
4. Touch number pads for desired cooking time.
   <The display will show what you touched>
5. Touch START pad.

When you touch START pad, the DEFROST and M/W indicators come on to confirm the power levels selected. The DEFROST indicator starts blinking to show you that the oven is in DEFROST mode. The display counts down the time remaining in DEFROST mode. Halfway through defrosting time, turn over, break apart and/or redistribute the food. At the end of DEFROST mode, the oven will start M/W cook.
The DEFROST indicator goes off and the M/W indicator starts blinking.The display counts down the time remaining in M/W cook. When M/W cook ends, END indicator will blink.

SPEEDY COOK

SPEEDY COOK allows you to reheat for 30 seconds at 100% (full power) by simply touching the SPEEDY COOK pad. By repeatedly touching the SPEEDY COOK pad, you can also extend reheating time to 5 minutes by 30 second increments.

1. Touch **SPEEDY COOK** pad.
   <When you touch SPEEDY COOK, ":30" is displayed, and the oven starts reheating>

ONE TOUCH COOKING

One touch cooking allows you to cook or reheat many of your favorite foods by touching just one pad. To increase quantity, touch chosen pad until number in display is same as desired quantity to cook.

1. Touch BEVERAGE pad once for 1 cup, twice for 2 cups or three times for 3 cups.
   <When you touch BEVERAGE pad once, "1" is displayed. After 1.5 seconds, the display is changed into cooking time and the oven starts cooking.>

* BEVERAGE * (200 ml/cup)
- 1 cup (mug) : Touch BEVERAGE once.
- 2 cups (mugs): Touch BEVERAGE twice within 1.5 seconds.
- 3 cups (mugs): Touch BEVERAGE three times within 1.5 seconds.

2. Touch FROZEN PIZZA pad once for 200g pizza or twice for 400g pizza.
   <When you touch FROZEN PIZZA pad once, "200" is displayed. After 1.5 seconds, the display is changed into the cooking time and the oven start cooking>

* FROZEN PIZZA *
- 200g : Touch FROZEN PIZZA once.
- 400g : Touch FROZEN PIZZA twice within 1.5 seconds.

NOTE: 1. Use only one frozen pizza at a time
2. Use only frozen pizza made for microwave ovens.
3. If the cheese of frozen pizza does not melt sufficiently, cook a few seconds longer.
4. Some brands of frozen pizza may require more or less cooking time.

3. Touch **PASTA** pad once for 1 serving of pasta or twice for 2 servings of pasta
   <When you touch PASTA once, "1" is displayed. After 1.5 seconds, the display is changed into cooking time and the oven starts cooking.>

* PASTA *
- 1 serving: Touch PASTA once.
- 2 serving: Touch PASTA twice within 1.5 seconds.

LESS, MORE

To alter one touch cooking or cooking time while oven is in operation, use LESS or MORE (except for defrosting). Press LESS/MORE to decrease/increase the one touch cooking time in multiples of 10 seconds. The overall one touch cooking time can be increased to a maximum of 59 minutes 90 seconds. Press LESS/MORE to decrease/increase the cooking time in multiples of 1 minute. The overall cooking time can be increased to a maximum of 59 minutes.

AUTO COOK

AUTO COOK allows you to cook or reheat many of your favorite foods by repeatedly touching AUTO COOK pad.
When you touch AUTO COOK pad once, "AC-1" will be displayed. By repeatedly touching this pad, you can select other food category as shown in below.

1. Touch AUTO COOK once for 1 serving of BREAD. AC-1 will be displayed.
2. Touch AUTO COOK twice for 200g of SOUP. AC-2 will be displayed.
3. Touch AUTO COOK three times for 3potatos. AC-3 will be displayed.
4. Touch AUTO COOK four times for 200g of FRESH VEGETABLE. AC-4 will be displayed.
5. Touch AUTO COOK five times for 200g. of FROZEN VEGETABLE. AC-5 will be displayed.

Then touch START pad. The display will be changed into cooking time of quantity and the oven starts cooking.

CHILD SAFETY LOCK

The safety lock prevents unwanted oven operation such as by small children. To set, press and hold STOP/CLEAR for 3 seconds. To cancel, press and hold STOP/CLEAR for 3 seconds.

POWER SAVE MODE

To set, press and hold LESS for 3 seconds, and display will turn off.
If you touch any key pads, display will turn on and the oven will operate normally.
If you don't touch any key pads within 10 seconds, display will turn off and POWER SAVE MODE will be activated automatically.
To cancel, press and hold LESS for 3 seconds, and display will turn on.

TO STOP THE OVEN WHILE THE OVEN IS OPERATING

1. Press STOP/CLEAR pad.
   • You can restart the oven by touching START pad.
   • Touch STOP/CLEAR once more to erase all instructions.
   • You must enter in new instructions.

2. Open the door.
   • You can restart the oven by closing the door and touching START.

NOTE: Oven stops operating when door is opened.

COOKING GUIDE

COOKING UTENSILS

Recommended Use

Glass and glass-ceramic bowls and dishes - Use for heating or cooking.
Microwave browning dish - Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with you browning dish.
Microwaveable plastic wrap - Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
Wax paper - Use as a cover to prevent spattering.
Paper towels and napkins - Use for short term heating and covering; they absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and can catch fire.
Paper plates and cups - Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and can catch fire.
Thermometers - Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven.

Limited Use

Aluminum foil - Use narrow strips of foil to prevent overcooking of exposed areas. Using too much toil can damage your oven, so be careful.
Ceramic, porcelain, and stoneware - Use these if they are labeled "Microwave Safe". If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.
Plastic - Use only if labeled "Microwave Safe". Other plastics can melt.
Straw, wicker, and wood - Use only for short-term heating, as they can be flammable.

Not Recommended

Glass jars and bottles - Regular glass is too thin to be used in a microwave, and can shatter.
Paper bags - These are a fire hazard, except for popcorn bags that are designed for microwave use.
Styrofoam plates and cups - These can melt and leave an unhealthy residue on food.
Plastic storage and food containers - Containers such as margarine tubs can melt in the microwave.
Metal utensils - These can damage your oven. Remove all metal before cooking.

COOKING TECHNIQUES

Stirring

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turns off when you open the door to stir your food.

Arrangement

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place thin or delicate parts toward the center of the turntable.

Shielding

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

Turning

Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large items such as roatsts.

Standing

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after the oven stops. Let foods stand to complete cooking, especially foods such as roasts and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well and test the temperature before serving.

Adding Moisture

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help it cook.

AUTO DEFROSTING

GENERAL INFORMATION

- Put the food on a microwave rack (roasts, bone-in pieces) or in a microwave casserole (small pieces such as cubes or strips) or weigh at home on a kitchen scale. Round number to the nearest tenth of a pound and choose that number with each item pads.
- The shape of food items, especially larger ones, will vary affect the way defrost. Always check the status after the standing time. Fish, seafood and poultry should still be somewhat icy in the center the held under cold running water to finish defrosting. If more time is needed, use DEFROST by time to add time in small increments.
- Halfway through the defrosting process, a series of beeps will indicate that it is time to change the position of the item being defrosted. The includes turning over or rotating the item, separating defrosted pieces or sections, or shielding.
- Shielding means to use a 2-inch strip of aluminum foil to protect thinner or unevenly shaped part from beginning to cook. Microwave energy will not penetrate the foil. Some rules apply to the use of foil:
  Do not let the foil pieces touch each other or the sides of the microwave oven.
  Be sure that all ends are touched under and lie flat to the food.
  Remember to adjust foil when a item is turned over and cover with wax paper.
- To prepare food for freezer storage(and later defrosting), wrap tightly in moisture proof packaging. If using freezer plastic bags, be sure to let all the air out to prevent freezer bump on the food. Package so that food is as evenly shaped as possible ease in defrosting

AUTO DEFROSTING CHART

FISH AND SEAFOOD		
ITEM	SPECIAL INSTRUCTIONS	COOKING TIME PER POUND
Fish Fillets Frozen in block	Place fillets on a microwave rack; cover paper towel. At beeps, turn over block of fish. Separate fillets, if possible. Press START to continue defrosting. Let stand 10 minutes then finish with cold running water (about 5 minutes).	5~7 min.
Individual Fish Fillets or Fish Steaks	Place fish on a microwave rack; cover with paper towel. At beeps, turn fish over. Press START to continue defrosting. Let stand 5 minutes then finish with cold running water (about 5 minutes).	5~7 min.
PORK		
ITEM	SPECIAL INSTRUCTIONS	COOKING TIME PER POUND
Pork Strips	Place pork strips on a microwave rack; cover with paper towel. At beeps, separate and turn over. Press START to continue defrosting. Let stand 20 minutes.	9~12 min.
Pork Cubes	Place pork cubes on a microwave rack; cover with paper towel. At beep, separate and rearrange. Press START to continue defrosting. Let stand 20 minutes.	9~12 min.
BEEF AND LAMB		
ITEM	SPECIAL INSTRUCTIONS	COOKING TIME PER POUND
Beef Rolled Rump Roast, boneless -- **OR** -- Beef Round Sirloin Tip Roast, boneless	Place roast (up to 3 pounds) on a glass cooking tray with paper towel. At beeps, turn over and shield before continuing. Press START to continue defrosting. Let stand 30 minutes.	12~15 min.
Ground Beef 1/2 to 1 pound	Place beef on a glass cooking tray with paper towel. At beeps, remove any defrosted meat. Press START to continue defrosting. Let stand 10 minutes.	10~12 min.
POULTRY		
ITEM	SPECIAL INSTRUCTIONS	COOKING TIME PER POUND
Whole Chicken -- **OR** -- Cornish Hen	Place chicken, breast side down, on a glass cooking tray with paper towel. At beeps, turn over and shield before continuing. Press START to continue defrosting. Let stand 20 minutes. If needed, finish defrosting under cold running water.	10~12 min.
Whole Chicken, Cut up -- **OR** -- Chicken Pieces, Bone- in	Place chicken on a glass cooking tray with paper towel. At beeps, turn over, separate and rearrange; shield bones. Press START to continue defrosting. Let stand 15 minutes. If needed, finish defrosting under cold running water.	10~12 min.

COOKING CHART

MEAT

ITEM	MICROWAVE POWER	COOKING TIMER PER POUND
Beef		
Standing/rolled Rib - Rare	P-80	9-11 min.
- Medium	P-80	10-12 min.
- well done	P-80	12-14 min.
Ground Beef(to brown for casserole)	P-HI	7-9 min.
Hamburgers, Fresh or defrosted (4 oz. Each)		
2 patties	P-HI	3-5 min.
4 patties	P-HI	4-6 min.
Pork		
Loin, Leg	P-80	13-16 min.
Bacon		
4 slices	P-HI	3-4 min.
6 slices	P-HI	4-6 min.

NOTE: The above times should be regarded only as a guide. Allow for difference in individual tastes and preferences. The times may vary due to the shape, cut, and composition of the meat.

POULTRY

ITEM	MICROWAVE POWER	COOKING TIMER PER POUND
Chicken		
Whole	P-80	12-14 min.
Breast(boned)	P-80	10-12 min.
portions	P-80	11-13 min.
Turkey		
Whole	P-80	13-15 min.

NOTE: The above times should be regarded only as a guide. Allow for difference in individual tastes and preferences. The times may vary due to the shape and composition of the food.

FRESH FISH

ITEM	MICROWAVE POWER	COOKING TIME PER POUND	METHOD	STANDING TIME
Fish Fillets	P-HI	5~7 min.	Add 15-30 ml(1-2 Tbsp)	2-3 min.
Whole Mackerel, Cleaned and Prepared	P-HI	5~7 min.	-	3-4 min.
Whole Trout, Cleaned and Prepared	P-HI	6~8 min.	-	3-4 min.
Salmon Steaks	P-HI	6~8 min.	Add 15~30 ml(1~2 Tbsp)	3-4 min.

VEGETABLE

ITEM	PREPARATION	QUANTITY	COOKING TIME	STANDING TIME
artichokes, fresh	Whole	4(8 oz. each)	12-14 min.	5 min.
artichokes, frozen	Hearts	9 oz. pkg	10-11 min.	5 min.

VEGETABLE				
ITEM	PREPARATION	QUANTITY	COOKING TIME	STANDING TIME
asparagus, fresh	1 1/2-in.pieces	1 lb.	9-10 min.	3 min.
asparagus, frozen	Whole spears	10 oz. pkg	9-11 min.	3 min.
broccoli, fresh	Spears	1 lb.	9-11 min.	-
broccoli, frozen	Whole or cut	10 oz. pkg	9-10 min.	3 min.
brussels sprouts, fresh	Whole	10 oz. tub	8-10 min.	-
brussels sprouts, frozen	Whole	10 oz. pkg	9-10 min.	3 min.
carrots, fresh	1/2-in.slices	1 lb.	10-12 min.	3 min.
carrots, frozen	Sliced	10 oz. pkg	8-10 min.	3 min.
cauliflower, frozen	florets	10 oz. pkg	8-10 min.	3 min.
celery, fresh	1/2-in.slices	1 lb.	9-11 min.	5 min.
corn, fresh	on cob, husked	4 ears	11-13 min.	5 min.
corn, frozen	on cob, husked	4 ears	11-13 min.	5 min.
	whole kernel	10 oz. pkg	9-10 min.	3 min.
eggplant, fresh	cubed	1 lb.	9-11 min.	3 min.
	whole, pierced	1-1 1/2 lb.	10-12 min.	5 min.
leeks fresh	whole, ends	1 lb.	10-12 min.	5 min.
lima beans, frozen	whole	10 oz. pkg	8-10 min.	3 min.
mixed vegetables frozen	-	10 oz. pkg	8-10 min.	3 min.
mushrooms, fresh	sliced	1 lb.	7-9 min.	3 min.
okra, frozen	sliced	10 oz. pkg	8-10 min.	5 min.
onions, fresh	whole, peeled	8-10 small	13-17 min.	5 min.
pea pods(snow peas), frozen	whole	6 oz. pkg	7-8 min.	3 min.
peas and carrots	-	10 oz. pkg	9-11 min.	3 min.
parsnips, fresh	cubed	1 lb.	9-10 min.	5 min.
potatoes, white or sweet, fresh	whole	4(6 oz. eash)	13-15 min.	3 min.
	whole	8(6 oz. eash)	18-20 min.	5 min.
squash, summer, fresh	1/2-in.slices	1 lb.	9-11 min.	3 min.
squash, summer, frozen	sliced	10 oz. pkg	8-10 min.	3 min.
squash, winter, fresh	whole, pierced	1 1/2lbs.	15-17 min.	5 min.
squash, winter, frozen	whipped	12 oz. pkg	10-12 min.	3 min.
succotash, frozen	-	10 oz. pkg	9-11 min.	3 min.
turnips	cubed	4 cups	14-16 min.	3 min.

REHEATING CHART

ITEM	QUANTITY	POWER LEVEL	COOKING TIME	SPECIAL INSTRUCTION
Appetizers (bite size)	2 servings	P-HI	4-6 min.	Heat 12 at time on paper towel lined paper plate or microwave oven roasting rack
Breakfast entrée	4-5 oz.	P-HI	3-5 min.	If containers is 3/4-inch deep, remove foil cover and replace foil tray in original box. For containers more then 3/4-inch deep, remove food to similar size glass container; heat, covered. If no top crust stir occasionally.
Entrée	8-9 oz.	P-HI	8-10 min.	
Regular TV-style dinner	21 oz.	P-HI	14-17 min.	
Hearty TV-style dinner	11 oz.	P-HI	7-9 min.	
	17 oz.	P-HI	9-12 min.	

ITEM	QUANTITY	POWER LEVEL	COOKING TIME	SPECIAL INSTRUCTION
Fried chicken	2 pieces 4 pieces 6 pieces	P-HI P-HI P-HI	5-7 min. 6-8 min. 7-9 min.	Arrange, on paper tower lined paper plate, covered with paper tower
Fried fresh fillets	2 fillets 4 fillets	P-HI P-HI	3-4 min. 4-6 min.	
Pizzas	1 2 4	P-HI P-HI P-HI	2-4 min. 4-5 min. 6-7 min.	Arrange on microwave oven roasting rack.
Pouch dinners	5-6 oz. 10-11 oz.	P-HI P-HI	5-6 min. 9-11 min.	Pierce pouch. Set on plate. Turn over halfway through cooking.
Bagels	2 4	P-50 P-50	3-4 min. 4-6 min.	Each individually wrapped in paper toweling (for1-2) or arrange on paper plate, cover with paper toweling.
Danish	1 2 4(6 oz. pkg) 6(13 oz. pkg)	P-50 P-50 P-50 P-50	1-2 min. 2-3 min. 3-4 min. 4-5 min.	
Dinner rolls	6	P-50	2-3 min.	
Hard rolls	1(1-1 1/4 oz.) 2 4	P-50 P-50 P-50	1-2 min. 1 1/2-2 1/2 min. 2-3 min.	
Frozen Juice Concentrates	6 oz. 12 oz.	P-HI P-HI	1-2 min. 2-5 min.	Remove lid. If container is foil lined transfer to a pitcher or open carton. Let stand after defrosting.
Non-Dairy creamer	16 oz.	P-50	10-12 min.	
Pancake	10 oz.	P-50	5-6 min.	
Frozen vegetables	6 oz. 10 oz.	P-50 P-50	8-12 min. 10-14 min.	Pierce box, set on plate. If box is foil wrapped, remove foil. If vegetables are in pouch, pierce pouch. Let stand 5 min.
Cheese cake	17 oz.	P-50	4-5 min.	Remove from original container. Arrange on a serving plate. Let stand 5 minutes after cooking(to defrost). Add an additional 1-2 minutes to serve warm.
Brownies	13 oz.	P-50	2-4 min.	
Pound cake	103/4 oz.	P-50	11/2-3 min.	
Coffee cake	11-12 oz.	P-50	3-5 min.	

WEIGHT & MEASURE CONVERSION CHART

■ POUNDS & OUNCES TO GRAMS

POUNDS(lb.)	GRAMS(g)
1/4	114
1/2	227
3/4	341
1	454
2	907
3	1361
4	1814
5	2268
6	2722
7	3175
8	3629
9	4082
10	4526
11	4990

OUNCES(oz.)	GRAMS(g)
1	28
2	57
3	85
4	113
5	142
6	170
7	198
8	227

OUNCES(oz.)	GRAMS(g)
9	255
10	284
11	312
12	340
13	369
14	397
15	425
16	454

■ FLUID MEASUREMENTS

1 Cup	= 8 fluid ounces	= 240 ml.
1 Pint	= 16 fluid ounces	= 480 ml.
1 Quart	= 32 fluid ounces	= 960 ml.
1 Gallon	= 128 fluid ounces	= 3840 ml.

■ WEIGHT DEFROST AND COOK CONVERSION CHART

Ounces	Hundredths of a Pound	Tenths of a Pound	Grams
1-2	.06-.15	0.1	50
3-4	.16-.25	0.2	100
5-6	.26-.35	0.3	150
7	.36-.45	0.4	200
8-9	.46-.55	0.5	250
10-11	.56-.65	0.6	300
12-13	.66-.75	0.7	350
14	.76-.85	0.8	400
15-16	.86-.95	0.9	450

CARE AND CLEANING

Although your oven is provided with safety features, it is important to observe the following:

1. It is important not to defeat or tamper with safety interlocks.
2. Do not place any object between the oven front face and the door or allow residue to accumulate on sealing surfaces. Wipe the sealing area frequently with a mild detergent, rinse and dry. Never use abrasive powders or pads.
3. When opened, the door must not be subjected to strain, for example, a child hanging on an opened door or any load could cause the oven to fall forward to cause injury and also damage to the door. Do not operate the oven if it is damaged, until it has been repaired by a trained service technician.
   It is particularly important that the oven closes properly and that there is no damage to the:
   i) Door (bent)
   ii) Hinges and Hookes (broken or loosened)
   iii) Door seals and sealing surfaces.
4. The oven should not be adjusted or repaired by anyone except a properly trained service technician.

BEFORE YOU CALL FOR SERVICE

Refer to the following checklist, you may prevent an unnecessary service call.

• The oven doesn't work :
   1. Check that the power cord is securely plugged in.
   2. Check that the door is firmly closed.
   3. Check that the cooking time is set.
   4. Check for a blown circuit fuse or tripped main circuit breaker in your house.

• Sparking in the cavity;
   1. Check utensils. Metal containers or dishes with metal trim should not be used.
   2. Check that metal skewers or foil does not touch the interior walls.

If there is still a problem, contact the service station.

QUESTIONS AND ANSWERS

* Q : I accidentally ran my microwave oven without any food in it. Is it damaged?
* A : Running the oven empty for a short time will not damage the oven. However, it is not recommended.
* Q : Can the oven be used with the glass tray or roller guide removed?
* A : No. Both the glass tray and roller guide must always be used in the oven before cooking.
* Q : Can I open the door when the oven is operating?
* A : The door can be opened anytime during the cooking operation. Then microwave energy will be instantly switched off and the time setting will maintain until the door is closed.
* Q : Why do I have moisture in my microwave oven after cooking?
* A : The moisture on the side of your microwave oven is normal. It is caused by steam from cooking food hitting the cool oven surface.
* Q : Does microwave energy pass through the viewing screen in the door?
* A : No. The metal screen bounces back the energy to the oven cavity. The holes are made to allow light to pass through. They do not let microwave energy pass through.

DO NOT ATTEMPT TO SERVICE THE OVEN YOURSELF !

SPECIFICATIONS

MODEL		KOR-63DB0P/63FB0P
POWER SUPPLY		220V~60HZ, SINGLE PHASE WITH GROUDING
MICROWAVE	POWER CONSUMPTION	1200 W
	OUTPUT POWER	800 W
	FREQUENCY	2450 MHZ
OUTSIDE DIMENSIONS		465 X 279 X 362 mm
CAVITY DIMENSIONS		290 X 220 X 306 mm
NET WEIGHT		APPROX. 12.5 Kg
TIMER		59 MIN. 90 SEC.
POWER SELECTIONS		10 LEVELS

** Specifications are subject to change without notice.*

IMPORTANT

The wires in this mains lead are coloured in accordance with the following code.

Green-and-yellow : Earth
Blue : Neutral
Brown : Live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:
The wire which is coloured green-and-yellow must be connected to the terminal in the plug which is marked with the letter ‘E’ or by the earth symbol or green-and-yellow. The wire which is coloured blue must be connected to the terminal which is marked with the letter ‘N’ or coloured black.
The wire which is colured brown must be connected to the terminal which is marked with the letter ‘L’ or coloured red.

WARNING: This appliance must be earthed.